



Product Specification

Friday, 26 April 2024

Bread Mixes, Improver - Emulsifiers & Softener

02/2019

Product Name:	BAKELS PREMIUM SOFTENER		
Product Code:	3883		
Description:	Emulsifer / Enzyme blends for fresh keeping of Bread and Bun.		
Function:	To enhance moistness and fresh keeping quality.		
Usage:	Used in yeast goods at 0.2% on total flour weight.		
Ingredient Listing:	Soy Flour, Permitted Emulsifiers (E481, E471), Flour Improver (E300), Enzyme.		
Packaging:	Bag 10 kg.		
Shelf Life & Storage:	Keep well in clean, cool (18 ± 2°C), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	1680	
	Energy - kCal	402	
	Protein- g	37	
	Fat - Total g	33	
	Fat - Saturated g	19.4	
	Carbohydrate - Total g	30.1	
	Carbohydrate - Sugar g	0	
	Sodium - mg	12	
	Wheat		
	Wheat Products		
	Soy		
	Soy Products		
Typical Analysis:	Total Plate Count	< 1,000, 000 cfu / g	
	Yeast & Mould	< 1000 cfu / g	
	Coliforms	< 100 cfu / g	
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim.		
	Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		